



Beer Festival @

The Trafford Arms

Served From Mon 12th Feb – Sat 17th Feb 11am-9pm

Small Plates 3 for £24 or £8.5 each

(These dishes will be served as and when they are ready)

Spinach and mozzarella arancini (V)

Served with tomato sauce and Parmesan

Mozzarella Caprese (GF, V)

Buffalo Mozzarella, fresh tomato, basil and pesto dressing

Devil's Prawns (GF)

King prawns served in a fresh tomato sauce with chilli, onions, garlic and fresh lime

Mac N Cheese (V)

With an indulgent combination of Italian cheeses

Meatballs (GF)

Homemade beef meatballs, served in tomato sauce and melting mozzarella

Sauteed Wild Mushrooms (GF,V+)

Garlic and White wine sauteed wild and porcini mushrooms, served on polenta toast

Sides

Chips £4.5 (V+)

Rosemary and Parmesan Chips £5.5 (V)

Rocket Salad £6.5 (V+, GF)

With olives, slow roasted tomatoes, toasted nuts, balsamic dressing

Mains (all pasta dishes can be made GF*)

Adi's Caesar Salad with Chicken Goujons £15

Crispy Little Gem, olives, capers, ciabatta croutons, Caesar dressing and Parmesan served breaded chicken goujons, fries and lemon mayo

Classic Beef Lasagne £15

Made with my fresh pasta sheets, served with garlic ciabatta

Rigatoni all'Arrabiata £13 (V+)

Rigatoni tossed in a cherry tomatoes, chillies and garlic sauce

Battered Cod and Chips £14.5

Battered Cod served with chips, peas and tartare sauce

Rack of BBQ Ribs (GF)

Half £13.5

Whole £16.5

Served with cajun potato wedges, charred spring onions, fresh Chilli

Beef Burger £12.5 Double Patty £15

4oz Beef patty, crispy bacon, melting cheddar, red onions, Adi's burger sauce, Focaccia bun served with chips

Desserts

Chocolate and Almond Brownie £7.5 (GF)

Served with artisan Salted Caramel Gelato

Homemade pistachio tiramisu £8

Chocolate Fudge Cake £7.5 (V+)

Served with fresh strawberries and plant based pouring cream

FOOD ALLERGIES & INTOLERANCE

All food is prepared in a kitchen where nuts, gluten and other allergens are present. Not all ingredients are included on descriptions. For any dietary requirements please ask a member of staff.

*All pasta dishes can be made gluten free, except for any filled pasta (Fresh Gluten Free Linguine will be served instead).

Allergen cards are available on request.

GF: Gluten Free, V: Vegetarian, V+: Vegan